

# CATERING IS OUR BUSINESS.

SO YOU CAN TAKE CARE OF YOURS.

FROM THE BOARD ROOM  
TO THE DINING ROOM,  
WE CATER GATHERINGS  
FOR GROUPS OF ALL SIZES

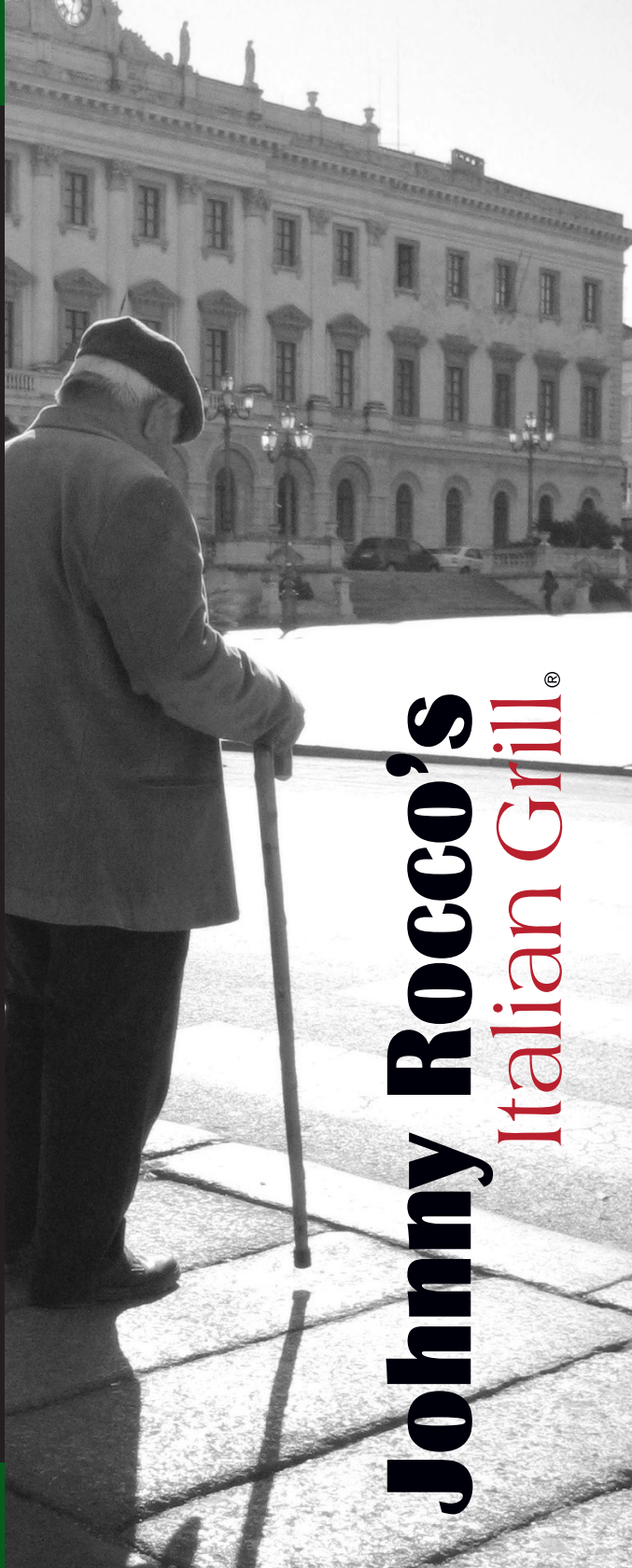
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[WWW.JOHNNYROCCOS.COM](http://WWW.JOHNNYROCCOS.COM)



**Johnny Rocco's**  
Italian Grill®

# CATERING- TAKE OUT ONLY

**\$27**

per guest plus taxes, min 10 guests

Garlic Bread  
House Salad with Balsamic Dressing  
Chicken Parmigiana  
Meatballs  
Penne Pomodoro

**\$32**

per guest plus taxes, min 10 guests

Garlic Bread  
House Salad with Balsamic Dressing  
Chicken Milano  
Veal Parmigiana  
Penne with Rose Sauce

**\$35**

per guest plus taxes, min 10 guests

Garlic Bread  
Rice Balls  
Mixed Greens with Balsamic Dressing  
Caesar Dressing  
Chicken Parmigiana  
Veal Parmigiana with Peppers and Mushrooms  
Penne with Rose Sauce

# DOLCI TAKEOUT ONLY

## STRAWBERRY CHEESECAKE

Our famous creamy cheesecake on a graham cracker crust, topped with glazed strawberries, powdered sugar and whipped cream.

## CANNOLI

Two crisp pastry shells piped full of sweet ricotta and topped with pistachios, chocolate chips and powdered sugar.

## TOBLERONE CHEESECAKE MOUSSE

Rich and creamy cheesecake mousse flavored with toberlone Swiss chocolate resting on a chocolate crumb base and crusted with chocolate shavings. Topped with caramel and a toberlone pyramid.

## CHOCOLATE HAZELNUT PIZZA

Smooth chocolate hazelnut spread over our own hand tossed host crust, topped with strawberries, bananas, chocolate chips and powdered sugar.

## CHOCOLATE EXPLOSION

Flourless chocolate cake layered with rich chocolate silk, caramel, pieces of cheesecake and brownie. Topped with chocolate glaze and brownies pieces.

## TIRAMISU

Ladyfinger cookies soaked in espresso and coffee liqueur, layered with mascarpone cheese, dusted with cocoa powder and drizzled with chocolate syrup.

**FROM 5 TO 500 JOHNNY ROCCO'S DESSERTS ARE PERFECT FOR ANY OCCASION!  
PLEASE CALL OR EMAIL US FOR PRICING**

# PRIVATE PARTY GUIDELINES

At Johnny Rocco's food and celebration go hand in hand. We are pleased you are considering your next special event or private party at Johnny Rocco's. We will put all of our experience and efficiency to work for you.

Our Chefs have hand selected a variety of their Italian favorites from which to choose. Substitutions may be made; however doing so may affect final pricing. For parties of 20 or fewer you may order from the menu. We look forward to creating a memorable event for you and your guests.

*Buon Appetito!!!*

## **GUEST COUNT**

At the time of booking a guarantee of 80% of your guest count is required.

A final confirmation of the number of guests who will be attending is required 1 week prior to the event.

Each guest less than the finalized guest count will be assessed a \$20 no show fee. This value will be added to your final bill.

## **GRATUITY AND TAX CHARGES**

A service charge of 15% and applicable taxes will be added to all food and beverage charges.

## **CANCELLATIONS**

A deposit of \$200 is required at the time of booking to reserve Johnny Rocco's for your event. Deposits are non refundable.

## **MISCELLANEOUS CHARGES**

Guests are required to secure management's approval before bringing in any outside food and/or beverage. Specialty cakes are welcome. \$2 per guest plate will be charged for cutting and serving of the cake.

## **AUDIO-VISUAL**

We will be pleased to assist with any AV for your event. An additional fee of \$50 will be added to your final bill.

## **DELIVERY**

We will gladly deliver your meal to you. Delivery charges may apply. Minimum order of \$75.

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# DINNER PACKAGES

## MENU 1

\$35 per guest plus taxes and a 15% gratuity

### **Bread Service**

With sundried tomato tapenade and extra virgin olive oil

### **Zia's Rice Balls**

Hand rolled and stuffed with Parmigiano and provolone cheese, served family style with Pomodoro sauce.

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**Antipasti** - choice of one of the following

### **Johnny Rocco's Insalata**

Chopped iceberg lettuce tossed in balsamic vinaigrette with roma tomato, red onion, chickpeas, black olives, mozzarella, croutons, cucumbers and peperoncini

### **Italian Wedding**

Mini meatballs, confetti pasta and spinach in a rich chicken broth

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**Secondi Piatti** - Choice of one of the following:

### **Chicken Parmigiana**

Sautéed fresh chicken breast lightly coated in parmesan and herbs topped with mozzarella and Pomodoro sauce, served with roasted potatoes and vegetables.

### **Chicken Tetrazzini**

Linguini with seasoned chicken, mushrooms, garlic and tomatoes in a creamy Alfredo sauce.

### **Eggplant Parmigiana**

Layers of eggplant lightly coated in parmesan and herbs with ricotta cheese, Bruschetta mix and spinach. Topped with mozzarella cheese, Pomodoro sauce and a pesto drizzle.

### **Spaghetti with Meatballs**

Spaghetti Rigati with homemade meatballs and Pomodoro sauce

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## **Dolci**

**Strawberry Cheesecake**

**Coffee and tea included**

### **ADD ITALIAN ANTIPASTO**

Cured Italian meats, cheeses, olives & giardiniera for **\$9.50 per person**

# DINNER PACKAGES

## MENU 2

\$40 per guest plus taxes and a 15% gratuity

### **Bread Service**

With sundried tomato tapenade and extra virgin olive oil

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### **Johnny Rocco's Platter** – Served family style

Zia's Rice Balls, Parmesan Chips and Garlic Bread

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**Antipasti** - Choice of one of the following:

### **Johnny Rocco's Insalata**

Chopped iceberg lettuce tossed in balsamic vinaigrette with roma tomato, red onion, chickpeas, black olives, mozzarella, croutons, cucumbers and pepperoncini

### **Italian Wedding Soup**

Mini meatballs, confetti pasta and spinach in a rich chicken broth

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**Secondi Piatti** - Choice of one of the following:

### **Grilled Chicken Milano**

Fire grilled chicken breast topped with roasted red peppers and goat cheese, served with roasted potatoes and vegetables.

### **Veal Parmigiana**

Fresh veal cutlet lightly coated in parmesan-herbs topped with mozzarella and Pomodoro sauce, served with roasted potatoes and vegetables.

### **Mushroom Ravioli**

Ravioli stuffed with roasted portobello mushrooms and topped with our delicious rose sauce.

### **Linguine Gamberini**

Sauteed garlic shrimp in fresh tomato sauce and linguine.

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**Dolci**- Choice of one of the following:

**Cannoli**

**Strawberry Cheesecake**

**Coffee and tea included**

### **ADD ITALIAN ANTIPASTO**

Cured Italian meats, cheeses, olives & giardiniera for **\$9.50 per person**

# DINNER PACKAGES

## MENU 3

\$45 per guest plus taxes and a 15% gratuity

### **Bread Service**

With sundried tomato tapenade and extra virgin olive oil

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### **Johnny Rocco's Platter** – Served family style

Zia's Rice Balls, Bruschetta, Goat Cheese Dip

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**Antipasti** - Choice of one of the following:

### **Asiago Caesar Salad**

Romaine lettuce tossed with Asiago Caesar dressing, croutons, bacon and shaved Parmesan cheese.

### **Italian Wedding Soup**

Mini meatballs, confetti pasta and spinach in a rich chicken broth

### **Johnny Rocco's Insalata**

Chopped iceberg lettuce tossed in balsamic vinaigrette with roma tomato, red onion, chickpeas, black olives, mozzarella, croutons, cucumbers and pepperoncini.

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**Secondi Piatti** - Choice of one of the following:

### **Lemon Pepper Salmon**

Pan seared lemon pepper infused salmon fillet highlighted with a white wine butter sauce. Served with roasted potatoes and seasonal vegetables.

### **Veal Parmigiana**

Tender veal lightly coated in parmesan- herbs topped with mozzarella and Pomodoro sauce, served with roasted potatoes and seasonal vegetables.

### **Chicken Sorrento**

A lightly floured and pan seared chicken breast topped with prosciutto and fontina cheese with a red wine and fig demi glaze. Served with roasted potatoes and seasonal vegetables

### **Mushroom Raviolo**

Ravioli stuffed with roasted portabello mushrooms and topped with our delicious wild mushroom rose sauce.

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**Dolci** - choice of one of the following:

### **Cannoli**

### **Strawberry Cheesecake**

**Coffee and tea included**

### **ADD ITALIAN ANTIPASTO**

Cured Italian meats, cheeses, olives & giardiniera for **\$9.50 per person**

# DINNER PACKAGES

## MENU 4

\$50 per guest plus taxes and a 15% gratuity

### **Bread Service**

With sundried tomato tapenade and extra virgin olive oil

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**Johnny Rocco's Platter** – Served family style  
Calamari, Baked Prosciutto and Bocconcini, Rice Balls.

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**Antipasti** - Choice of one of the following:

### **Johnny Rocco's Insalata**

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, pepperoncini, black olives, mozzarella, croutons & cucumbers.

### **Italian Wedding**

Mini meatballs, confetti pasta and spinach in a rich chicken broth.

### **Asiago Caesar Salad**

Romaine lettuce tossed with Asiago Caesar dressing, croutons, bacon and shaved Parmesan cheese.

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**Secondi Piatti** - Choice of one of the following:

### **Limoncello Salmon**

Grilled Atlantic Salmon topped with a Limoncello cream sauce. Served with roasted potatoes and seasonal vegetables.

### **Eggplant Parmigiano**

Eggplant lightly coated in parmesan and herbs, layered with ricotta cheese, roasted tomatoes and spinach. Topped with mozzarella cheese, pomodoro sauce and pesto drizzle.

### **Pollo Fiorentina**

Stuffed chicken breast with ricotta cheese, goat cheese and spinach. Topped with asiago cream sauce. Served with roasted potatoes and vegetables.

### **NY Steak**

A New York Striploin topped with Cajun dusted onions and served with roasted potatoes and seasonal vegetables.

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**Dolci** - choice of one of the following:

### **Tiramisu**

### **Strawberry Cheesecake**

**Coffee and tea included**

### **ADD ITALIAN ANTIPASTO**

Cured Italian meats, cheeses, olives & giardiniera for **\$9.50 per person**



# DINNER PACKAGES

## MENU 5

\$55 per guest plus taxes and a 15% gratuity

### **Bread Service**

With sundried tomato tapenade and extra virgin olive oil

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**Johnny Rocco's Platter** - Served family style  
Rice Balls, Calamari, Shrimp fra diavolo

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**Johnny Rocco's Insalata** - Served Family Style  
Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, pepperoncini, black olives, mozzarella, croutons & cucumbers.

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**Penne a la Vodka**  
Penne pasta served in our amazing vodka rose sauce.

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**Secondi Piatti** - Choice of one of the following:

**Grilled Salmon and Garlic Butter Shrimp**  
Grilled Atlantic Salmon topped with garlic butter shrimp. Served with roasted potatoes and seasonal vegetables.

**Pollo Matone**  
Stuffed chicken breast with prosciutto, goat cheese and spinach. Topped with asiago cream sauce. Served with roasted potatoes and seasonal vegetables.

**Rib-Eye Steak**  
Our Rib-Eye is a perfectly marbled, tender Canadian AAA 10oz, aged 28 days and fire-grilled to order. Served with roasted potatoes and vegetables.

**New York Striploin with sautéed mushrooms**  
Center cut, perfectly seasoned. Served with roasted potatoes and vegetables.

**Lobster Ravioli**  
Our North Atlantic Lobster wrapped in egg pasta with sautéed bacon in a beurre blanc sauce.

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**Dolci** - choice of one of the following:

**Toblerone Cheesecake**  
**Tiramisu**

**Coffee and tea included**

**ADD ITALIAN ANTIPASTO**  
Cured Italian meats, cheeses, olives & giardiniera for **\$9.50 per person**

# COCKTAIL PARTY MENUS

## Cocktail Party Menu #1

\$25 per guest plus taxes and 15% gratuity

Bruschetta  
Parmesan Chips  
Assorted Pizzas  
Rice Balls  
Goat Cheese Dip

## Cocktail Party Menu #2

\$30 per guest plus taxes and 15% gratuity

Prosciutto Wrapped Bocconcini  
Rice Balls  
Parmesan Chips  
Assorted Pizzas  
Bruschetta  
Goat Cheese Dip  
Caprese Salad

## Cocktail Menu #3

\$35 per guest plus taxes and 15% gratuity

Calamari Fritti  
Garlic Bread  
Rice Balls  
Cheese Platter  
Assorted Pizzas  
Parmesan Chips  
Italian Antipasto Platter  
Coconut Shrimp

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Any of these options can be served Family style or Buffet style

We will be happy to recommend the service option that best suits your gathering style, gathering size and room arrangement.

# LUNCH PACKAGES

## Lunch Menu A

\$25 per guest + taxes & 15% gratuity

### Antipasti

Choice of one of the following:

#### Johnny Rocco's Insalata

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, pepperoncini, black olives, mozzarella, croutons & cucumbers.

### Italian Wedding Soup

### Entrée Selection

Choice of one of the following:

#### Italian Chicken Club

Grilled chicken, prosciutto, fiore de latte mozzarella, mixed greens and tomato with pesto aioli. Served with fries.

#### Romano Wrap

Hand breaded chicken, sweet roasted peppers, pancetta, romaine lettuce and asiago cheese topped with our homemade creamy parmesan dressing. Served with fries.

#### Mushroom Ravioli

Ravioli stuffed with roasted Portobello mushrooms and topped with our own rose sauce.

#### Penne & Meatballs

Penne pasta tossed in our Pomodoro sauce and topped with meatballs.

### Dolci

### Chef's Choice

Coffee and tea included

## Lunch Menu B

\$20 per guest + taxes & 15% gratuity

### Antipasti - Includes both:

#### Zia's Rice Balls

Hand rolled and stuffed with Parmigiano and provolone cheese, served family style with Pomodoro sauce.

#### Johnny Rocco's Insalata

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, pepperoncini, black olives, mozzarella, croutons & cucumbers.

### Entrée Selection

Choice of one of the following:

#### Chicken Parmigiana

Sautéed chicken breast lightly coated in parmesan and herbs. Topped with mozzarella and pomodoro sauce, served with roasted potatoes.

#### Mushroom Ravioli

Ravioli stuffed with roasted portobello mushrooms and topped with our delicious rose sauce.

#### Eggplant Parmigiana

Layers of eggplant lightly coated in parmesan and herbs with ricotta cheese, bruschetta mix and spinach. Topped with mozzarella cheese, pomodoro sauce and a pesto drizzle.

#### Baked Chicken Penne

Penne in a rose sauce with fresh basil and seasoned chicken. Oven baked with mozzarella cheese.

### Dolci

#### Strawberry Cheesecake

New York style cheesecake topped with strawberry sauce, fresh strawberry and whipped cream

Coffee and tea included

# LUNCH PACKAGES

## Lunch Menu C

**\$35 per guest plus taxes & 15% gratuity**

### Zia's Rice Balls

Hand rolled and stuffed with Parmigiano and provolone cheese, served family style with Pomodoro sauce.

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**Antipasti** - Choice of one of the following:

#### Johnny Rocco's Insalata

Chopped iceberg lettuce tossed in a balsamic vinaigrette with roma tomato, red onion, chickpeas, pepperoncini, black olives, mozzarella, croutons & cucumbers.

#### Italian Wedding Soup

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**Second Piatti** - Choice of one of the following:

#### Chicken Sorrento

A lightly floured and pan seared chicken breast topped with prosciutto and fontina cheese with a red wine and fig demi glaze. Served with roasted potatoes and seasonal vegetables

#### Penne Primavera

Penne pasta topped with fire roasted vegetables, sautéed spinach and tossed with olive tapenade, pesto and parmesan cheese.

#### Veal Parmigiana

Tender veal lightly coated in parmesan- herbs topped with mozzarella and Pomodoro Served with roasted potatoes and seasonal vegetables.

#### Lemon Pepper Salmon

Pan seared lemon pepper infused salmon fillet highlighted with a white wine butter sauce. Served with roasted potatoes and seasonal vegetables.

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### Dolci

**Toblerone cheesecake**

**Coffee and tea included**

### ADD ITALIAN ANTIPASTO

Cured Italian meats, cheeses, olives & giardiniera for **\$9.50 per person**

# SOCIAL MENU

## Social Menu 1

\$50 per guest plus taxes & 15% gratuity

(Family Style Service)

### ANTIPASTI

Chef's Selection Signature Pizza  
&  
Polenta Fries with Pomodoro Dip

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### CHOPPED LEMON KALE SALAD

Chopped Kale marinated in lemon olive oil, lemon, romano cheese,  
roasted walnuts and shaved Grana Padano.

&

### MELAZANE

Baked Eggplant Layered with Melted Bocconcini and  
Mozzarella in a light Pomodoro sauce

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### ARANCINI

Rice Balls Stuffed with Provolone on a Bed of Pomodoro

&

### POLPETTINE

Meatballs with Pomodoro Sauce

&

### CALAMARI

Deep Fried Squid Rings with Aioli and Pomodoro Dip

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### LINGUINI

With Wild Mushrooms in a Light Cream Sauce

&

### PENNE

Traditional Bolognese Meat Sauce with Parmigiano Reggiano

&

### RISOTTO

With Fresh Seasonal Vegetables

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## Dolci

Chef's Selection Dessert Platter

# SOCIAL MENU

## Social Menu 2

\$60 per guest plus taxes & 15% gratuity

(Family Style Service)

### ANTIPASTI

Chef's Selection Signature Pizza  
&  
Polenta Fries with Pomodoro Dip

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### INSALATA

Mixed Greens, Roasted Red Peppers, Spicy Glazed Pecans,  
Cranberries, Apple Slices and Balsamic vinegar  
&  
Fiore di Latte Mozzarella, Seasonal Tomatoes, Basil,  
Extra Virgin Olive Oil and Balsamic Vinegar

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### ARANCINI

Rice Balls Stuffed with Provolone on a Bed of Pomodoro  
&

### POLPETTINE

Meatballs with Pomodoro Sauce  
&

### CALAMARI

Deep Fried Squid Rings with Aioli and Pomodoro Dip  
&

### PUTTANESCA SHRIMP

In a Spicy Wine, Garlic and Tomato Sauce  
&

### SPIDUCCI

Seasoned and Grilled Sirloin Steak Skewers

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### VEAL SCALLOPINI

Veal Cutlet cooked with butter, lemon, and capers and served over Arugula  
&

### FETTUCINI

With Shrimp, Pesto and Mascarpone in a Light Pomodoro Sauce

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### Dolci

Chef's Selection Dessert Platter

# SOCIAL MENU

## Social Menu 3

\$65 per guest plus taxes & 15% gratuity

(Family Style Service)

### ANTIPASTI

Chef's Selection Signature Pizza  
&  
Polenta Fries with Pomodoro Dip  
&

### ARANCINI

Rice Balls Stuffed with Provolone on a Bed of Pomodoro  
&

### POLPETTINE

Meatballs with Pomodoro Sauce  
&

### CALAMARI

Deep Fried Squid Rings with Aioli and Pomodoro Dip  
&  
Prosciutto, Hot Salami, Italian Cheeses, Caponata and Olives

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### PENNE CARBONARA

Pancetta, Scallions, Egg and Parmigiano Reggiano  
&

### LOBSTER RAVIOLI

with Lemon and Bechamel in a Lobster Cream Sauce

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### VEAL PARMIGIANO

Lightly Breaded Veal topped with Mozzarella and Pomodoro  
&

### POLLO SORRENTO

Portobello Mushroom, Prosciutto and Fontina Cheese  
with a Red Wine Demi Glaze  
&

### LEMON PEPPER SALMON

Pan seared lemon pepper infused salmon fillet highlighted with a white wine butter sauce. Served with roasted potatoes and seasonal vegetables.

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### Dolci

Chef's Selection Dessert Platter

# BRUNCH

Minimum 35 guests required

## Breakfast Buffet

**\$20 per guest plus taxes & gratuity**

Fresh Scrambled Eggs  
Bacon & Sausage  
Home Fried Potatoes  
Pancakes  
Fruit Cocktail  
Breakfast Breads  
&  
Fruit Juice, Coffee and Tea

## Beautiful Brunch

**\$35 per guest plus taxes & gratuity**

Italian Antipasto - Cured Meats and Cheeses  
Choice of House Salad or Caesar Salad  
Eggs Benedict  
Bacon & Sausage  
Pancakes  
Fresh Fruit Cocktail

Choice of:

Chicken Breast with Wild Mushroom Cream Sauce  
or

Roasted Sirloin of Beef au jus  
or

Honey Baked Ham

(any of the above carved by our Chef add \$2 per person)

Fresh Seasonal Vegetables  
Roasted Potatoes  
Chefs Selection Dessert Table  
&  
Fruit Juice, Coffee and Tea



# BRUNCH

Minimum 35 guests required

## Brilliant Brunch

**\$42 per guest plus taxes & gratuity**

Italian Antipasto - Cured Meats and Cheeses  
Garden Salad with a Variety of Toppings or Caesar Salad  
Eggs Benedict  
Bacon & Sausage  
Pancakes  
Fresh Fruit Cocktail  
Breakfast Breads  
Rice Balls with Pomodoro Sauce

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Choice of:

Roasted Sirloin of Beef au jus

or

Honey Baked Ham

or

Chicken Breast with Wild Mushroom Cream Sauce  
(any of the above carved by our Chef add \$2 per person)

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Fresh Seasonal Vegetables  
Penne with Pomodoro  
Chefs Selection Dessert Table  
Roasted Potatoes  
&  
Fruit Juice, Coffee and Tea

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## PUT SOME MORE PUNCH IN YOUR BRUNCH

**With these delicious extras:**

OMELET STATION with assorted fillings- \$6 per person  
WAFFLE STATION with fruit toppings and syrup- \$7 per person

# ITALIAN BUFFETS

All Buffets Can Also Be Served Family Style

## Italian Buffet #1

**\$35 per guest plus taxes & 15% gratuity**

Fresh Italian Breads

House Salad

Caesar Salad

Penne Pomodoro and Meatballs

Chicken Parmigiana

Fresh Vegetables

Trattoria Roasted Potatoes

Coffee and tea

**Dessert Optional \$4 per person**

Cannoli

Strawberry Cheesecake

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## Italian Buffet #2

**\$40 per guest plus taxes & 15% gratuity**

Fresh Italian Breads

House Salad

Caesar Salad

Zia's Rice Balls

Penne Pomodoro and Meatballs

Veal Parmigiana

Chicken Milano

Fresh Vegetables

Trattoria Roasted Potatoes

Coffee and tea

**Dessert Optional \$4 per person**

Cannoli

Tiramisu

# ITALIAN BUFFETS

All Buffets Can Also Be Served Family Style

## Italian Buffet #3

\$50 per guest plus taxes & 15% gratuity

Fresh Italian Breads

House Salad

Caesar Salad

Caprese Salad

Bruschetta

Antipasto Platter

Penne Pomodoro and Meatballs

Veal Parmigiana

Chicken Milano

Grilled Salmon

Fresh Vegetables

Trattoria Roasted Potatoes

Coffee and tea

**Dessert Optional** \$4 per person

Cannoli

Tiramisu

### ADD ONS:

**ANTIPASTO BAR - \$9.50 per guest\***

Traditional antipasto including cured meats, calabrese salami, capicola and prosciutto, assorted cheese platter and mixed marinated vegetables

**ESPRESSO - \$3.25 per guest\***

**CAPPUCCINO - \$4.50 per guest\***

**PUNCH SELECTION BASED ON 50 PEOPLE**

**NON-ALCOHOLIC \$100**

**ALCOHOLIC mimosa bar -red or white sangria raspberry lemonade  
\$150\***

\*plus taxes and 15% gratuity

# 43 NORTH

RESTAURANT GROUP

